

Oligosaccharides

[Hydrolyzed Dextran \(1\)](#)

[Hydrolyzed Dextran \(2\)](#)

[Hydrolyzed Dextran \(3\)](#)

[Hydrolyzed Dextran \(4\)](#)

[Hydrolyzed Dextran \(5\)](#)

[Maltooligosaccharides \(1\)](#)

[Maltooligosaccharides \(2\)](#)

[N-Acetyl-Chitooligosaccharides](#)

[Chitosan-oligosaccharides](#)

[\(Chitooligosaccharides\)\(1\)](#)

[Chitosan-oligosaccharides](#)

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[Cyclodextrins](#)

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[Short-Chain Amylose \(1\)](#)

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[Starch Syrup](#)

[Sweetner](#)

[Effect of Flow Rate](#)

[Fructooligosaccharide Syrup](#)

[Gultinous Starch Syrup](#)

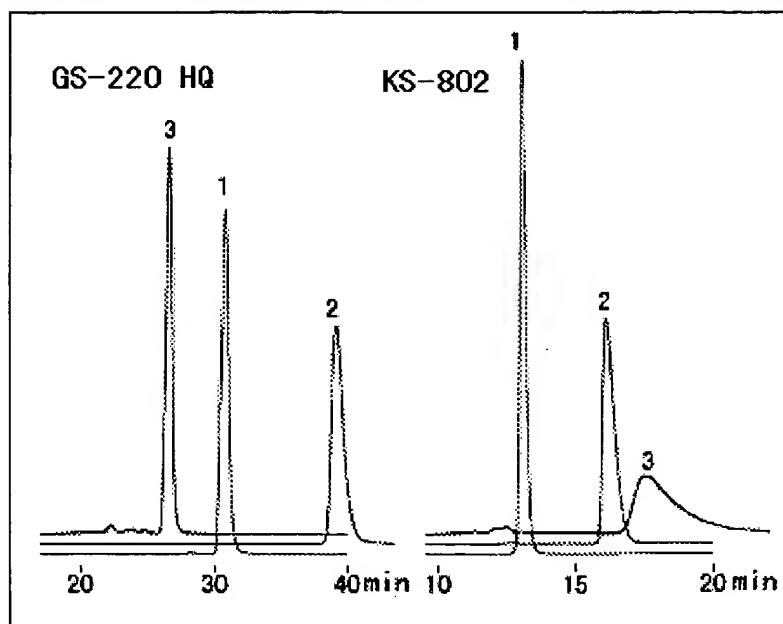
[Dietary Fiber](#)



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HPLC, LC, Liquid Chromatography

Cyclodextrins



Cyclodextrins have the structure that D-glucoses are bonded cyclically by α -1,4 bonding. Cyclodextrins include organics and change their characteristics. Therefore, cyclodextrins are used as stabilizers, antioxidants, antivolatilizers and food additives.

Three kinds of cyclodextrins which consist of 6 glucoses (α), 7 glucoses (β) and 8 glucoses (γ) are analyzed. Two columns, Asahipak GS-220 HQ and SUGAR KS-802 are used and the chromatograms show that better peak shapes can be obtained using GS-220 HQ.

Sample

1. α -Cyclodextrin

2. β -Cyclodextrin

3. γ -Cyclodextrin

Column : Shodex Asahipak GS-220 HQx2
Eluent : H_2O
Flow rate : 0.6mL/min.
Detector : Shodex RI
Column temp. : 60deg-C

Column : Shodex SUGAR KS-802x2
Eluent : H_2O
Flow rate : 1.0mL/min.
Detector : Shodex RI
Column temp. : 80deg-C

For more information, please refer to the following pages.

Saccharides and Organic Acids



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